ONE FIRE GRILLS

BACKYARD GRILLING TRADITIONS FROM AROUND THE WORLD

The Traveler

100% Portable Charcoal Grill
Just Fold up and Go!

Simply makes your grill portable and compact for storage.

Model 3400

Charcoal Grill User's Manual

For Outdoor Household Use Only. Not for Commercial Use.

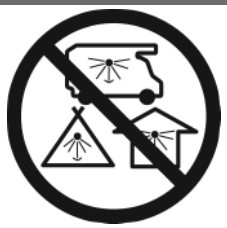
⚠ WARNING

- **This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Failure to follow these instructions could result in death or serious injury from explosion or fire.**
- **Read and follow all warnings and instructions carefully before assembling or using this appliance.**
- **Keep this manual for future reference. SAVE THESE INSTRUCTIONS.**

Need Help? Need to Register Your Grill? Looking for Parts & Accessories?
Visit us online at www.onefiregrills.com Or call Customer Service at 1-800-251-7558

P/N 03.1558.00 Rev. 20121204

⚠ DANGER



CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide, an odorless toxic gas. Using it in an enclosed space can kill you. Never use this appliance in an enclosed space, such as a camper, tent, car, or home. This appliance is not intended for and should never be used as a heater.

Meco Corporation strives to be a quality supplier of consumer products. If we omitted any parts needed for assembly, or you need troubleshooting information, please contact us using our toll free number or visit our website.

It is important to register your grill and retain your receipt.

1-800-251-7558
8 am - 4:30 pm E.S.T. Monday - Friday
1-423-639-1171 (Telephone)
1-423-639-2570 (Fax)

www.onefiregrills.com

Consumer Service Department
MECO CORPORATION
1500 Industrial Road
Greeneville, TN 37745 USA

Assembled in the United States from US and Imported components.

⚠ WARNING

To reduce the risk of serious bodily injury or death:

- Never use a barbecue grill unless all parts of the unit are firmly in place and the grill is stable.
- Never use gasoline, kerosene, alcohol or other volatile fluids as a starter. They can explode.
- Do not use charcoal grill as a space heater.
- Do not use aerosols or store flammable liquids or materials near this charcoal grill. Cap lighter fluid immediately and place a safe distance from the grill.
- Instant light briquettes already have the starter blended in. Do not use lighter fluid, an electric starter, solid, or metal chimney starters.
- Do not add more instant light briquettes once the fire has been lit. To avoid flame-ups, unpleasant fumes and odors, add regular charcoal briquettes if needed.
- Once the barbecue grill has been lit, do not touch the charcoal briquettes/wood chunks to see if they are hot.
- Never add lighter fluid to already hot or warm coals.
- Do not close Hood on flaming charcoal. If closed and re-opened, the flames could leap out and burn.
- Do not wear loose clothing (example: hanging shirt tails, clothing with frills, etc.) around a charcoal grill while in use or hot.
- Do not lean your body over the charcoal grill when lighting it, while it is hot or is in use.
- Do not touch hot surfaces. Use heat resistant gloves, long-handled tongs, or barbecue mitts at all times since the grill will become very hot.
- Do not move a charcoal grill when in use or hot.
- Do not allow children to operate or play near a charcoal grill. Keep animals and bystanders out of the grill area. Do not leave grill unattended.
- Allow grill to cool before handling parts or cleaning.
- To avoid a fire, allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.
- Do not attempt to extinguish a grease fire with water or other liquids. Have an ABC fire extinguisher nearby.
- Always have an ABC fire extinguisher, baking soda, a bucket of sand or a garden hose ready in case of an uncontrolled fire.

⚠ CAUTION

To reduce the risk of a cut, pinching or other bodily injury: Wear protective gloves when handling parts that could have sharp edges. Be careful while folding and unfolding the Grill Legs.

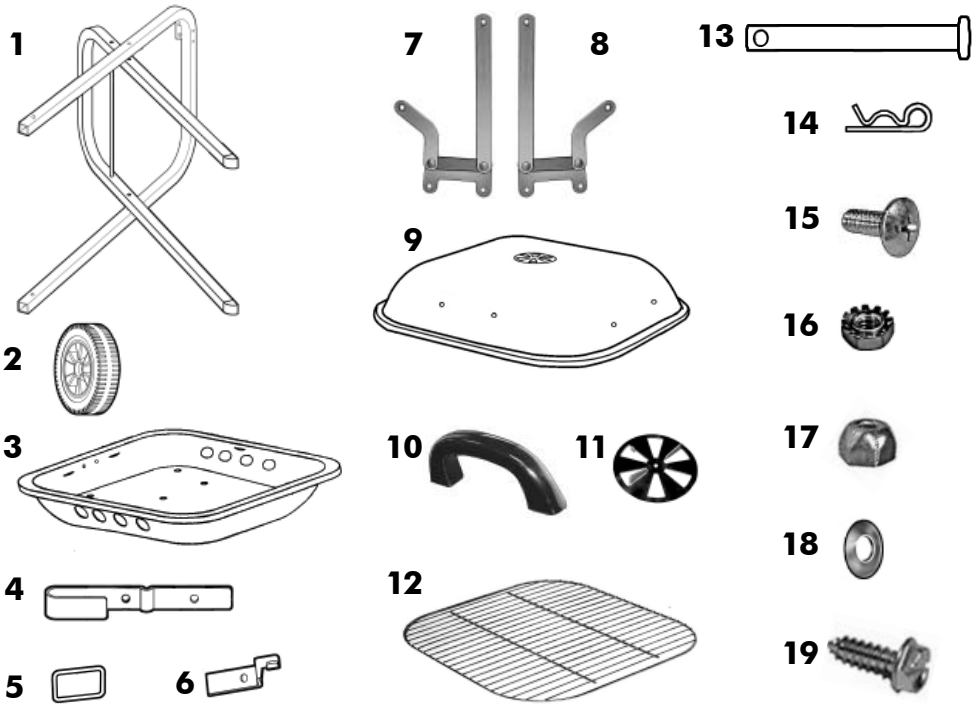
Preparation for Assembly

TOOLS NEEDED: Straight and Phillips head Screwdrivers and a 3/8" open end wrench or a pair of pliers.

Pull the Cooking Grid straight up until it snaps out of the Bowl and lay it aside. Note that the Cooking Grid fits tight to remain in place when you transport your Traveler grill. Remove all the other parts. DO NOT DISCARD CARTON OR PACKING UNTIL YOUR GRILL IS COMPLETELY ASSEMBLED. LAY OUT AND IDENTIFY ALL PARTS.
READ ALL ASSEMBLY AND SAFETY INSTRUCTIONS IN THE OWNER'S MANUAL BEFORE YOU START.

For easier set-up, follow instructions of each step in the order they are written as you look at the diagrams.

Part#	Description	Quantity
1	Leg Assembly	1
2	Wheel	2
3	Bowl	1
4	Bowl Bracket	1
5	Safety Latch	2
6	Pivot Latch	1
7	Left Hinge Assembly	1
8	Right Hinge Assembly	1
9	Hood	1
10	Hood Handle	1
11	Hood Vent	1
12	Cooking Grid	1
13	Axle	2
14	Cotter Pin	2
15	10-24 x 1/2" Screw	13
16	10-24 Hex Locknut	2
17	10-24 Acorn Locknut	11
18	1/2" OD Washer	1
19	10-16 x 5/8" Screw	2



If you need replacement parts, refer to the Parts Illustrations to find the exact parts you need. If you have any questions or need help, contact **Customer Service at 1-800-251-7558** or go to **www.onefiregrills.com**. Be sure to have the grill model number. **If you need a replacement part under warranty, a proof of purchase will be necessary**. You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-2570 and reference your model number. **It is important to register your grill and retain your receipt.**

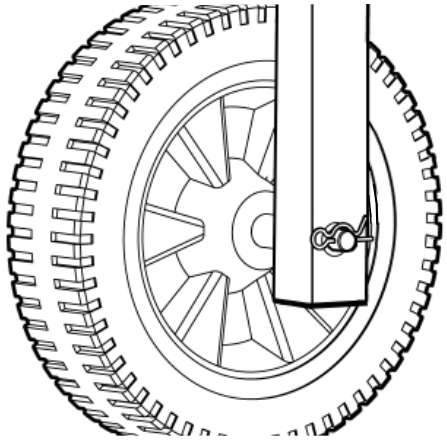
⚠ CAUTION

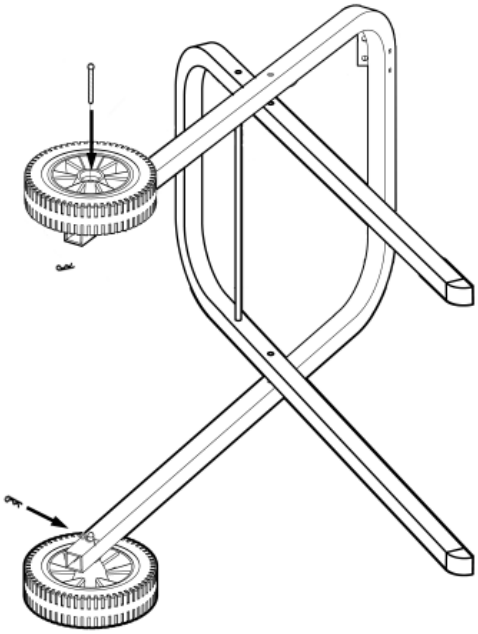
PINCH HAZARD To reduce the risk of bodily injury from pinch hazard, keep hands and fingers away from hinges and leg pivot points. Read and follow these instructions to set up your grill.

Step 1 WHEEL ATTACHMENT TO LEG ASSEMBLY

Open the Leg Assembly part way as illustrated and place on floor or a flat work surface. Insert an Axle through the center hole on the recessed side of the Wheel. (The opposite side that is placed against the leg tube has a raised cone shaped center.)

Insert the end of the axle, that extends through the wheel, through the hole in the end of the Leg Tube. Fasten in place by inserting the Cotter Pin through the hole in the end of the Axle.

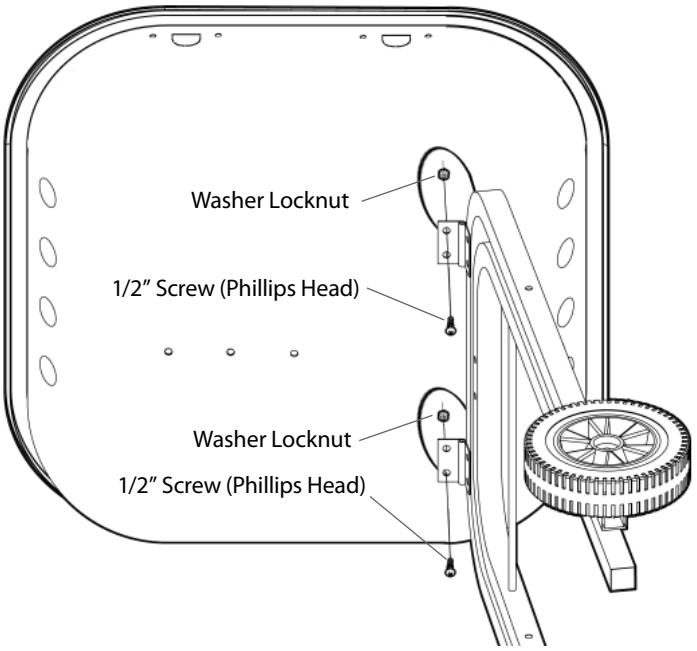




Step 2

LEG ASSEMBLY TO BOWL

Place the Bowl on its side on the floor or on a flat work surface. Orient the Leg Assembly as shown with the loose leaf of the hinges facing the center of the Bowl. Align the outer hole in each hinge with the corresponding holes in the Bowl and put a 10 -24 x 1/2" Screw through the outer hole in the hinge then the hole in the Bowl. Fasten in place with Washer Locknuts. Hold the Washer Locknut and turn the Screw.



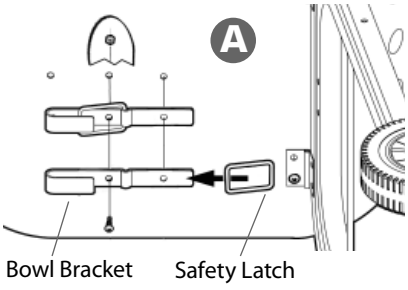
Step 3

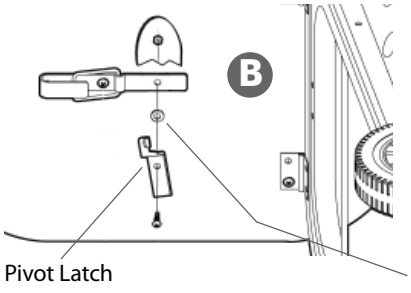
BOWL BRACKET, SAFETY LATCH AND PIVOT LATCH ASSEMBLY

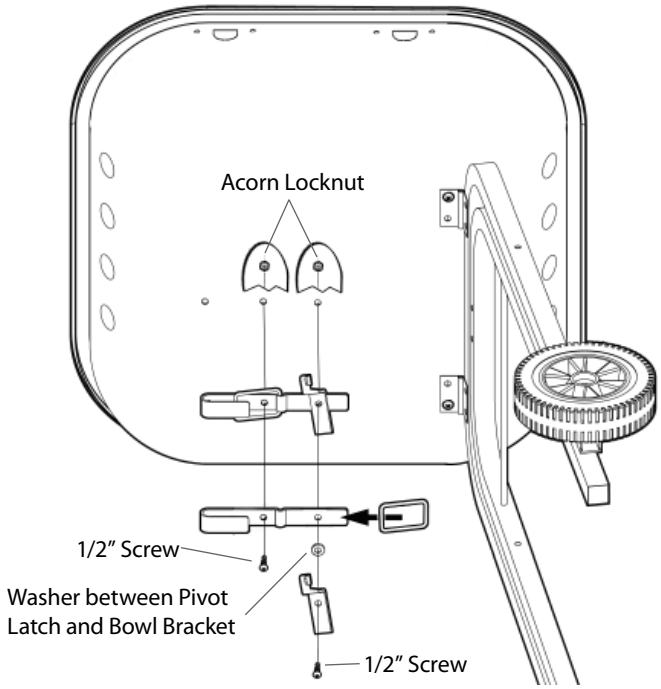
With the Bowl and Leg Assembly still on its side, attach the Bowl Bracket, Safety Latch and Pivot Latch to the Bowl. on the floor or on a flat work surface.

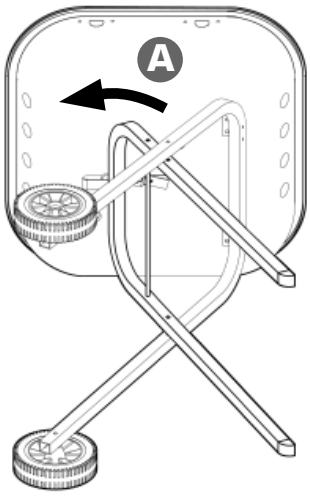
A. First slip the Safety Latch onto the Bowl Bracket so that one short side of the Latch nests in the indentation in the Bracket. Hold the Safety Latch in place on the Bowl Bracket while inserting the tab on the back of the Bracket into the outer hole in the bowl. Fasten to the bowl at the center hole with a 10 -24 x 1/2" Screw and a Acorn Locknut. Hold the Acorn Locknut on the inside of the bowl and turn the Screw. Tighten securely.

B. Next attach the Pivot Latch to the bowl on top of the Bowl Bracket. Insert a 10 -24 x 1/2" Screw through the Pivot Latch, 1/2" Washer, Bowl Bracket and Bowl. Fasten in place with an Acorn Locknut. Hold the Acorn Locknut on the inside of the bowl and turn the Screw. Tighten the Acorn Locknut but still allow the Pivot Latch to open turn.







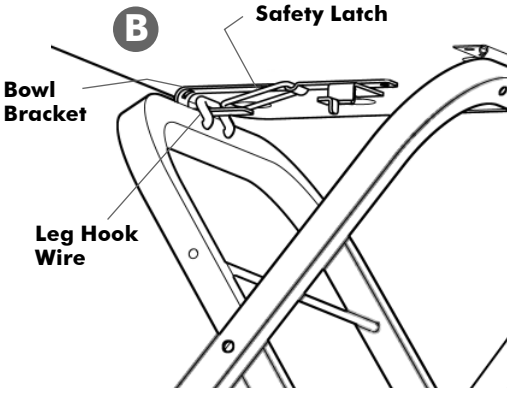


Step 4

STANDING UP THE GRILL

A. Grasp the inner leg near the grill body and pull it toward the back of the grill.

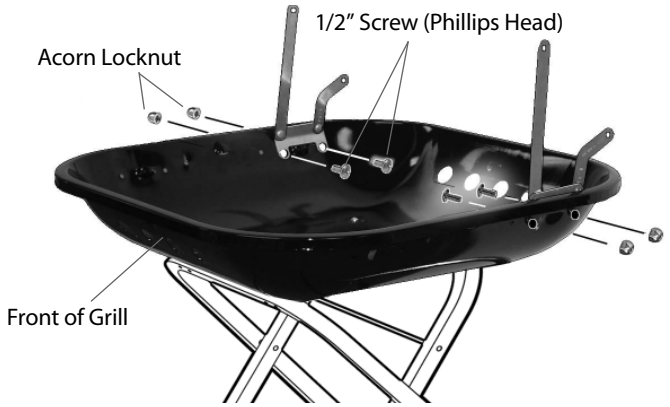
B. Slide the Leg Hook Wire on to the Bowl Bracket until it stops at the back of the Bracket. Be sure to allow the Safety Latch to drop down behind the Leg Hook to prevent the Hook from sliding off of the Bracket.



Step 5

HINGE ASSEMBLY

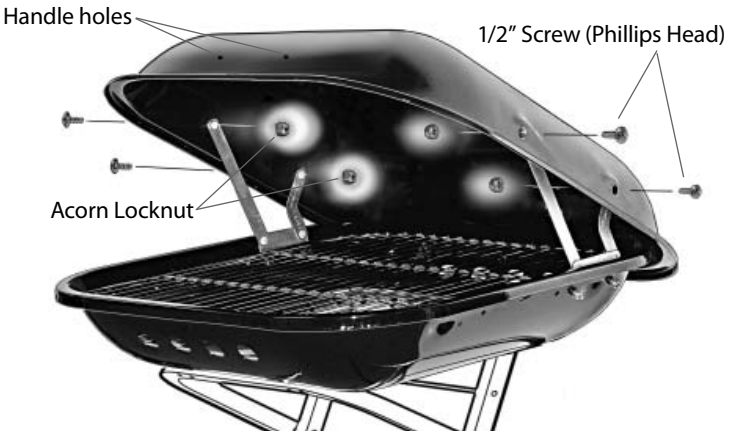
Align holes in the Left Hand Hinge Assembly with the two matching holes on the left inside of the Bowl. The short hinge with the bend should be nearest the rear of the bowl. Put a 10-24 x 1/2" Screw through the mounting bracket part of the Hinge Assembly and the Bowl. Attach an Acorn Locknut to the Screw from the outside of the Bowl. Repeat for the other mounting hole and tighten both screws. Repeat this step for the Right Hand Hinge Assembly.



Step 6

HOOD-BOWL ASSEMBLY

(This Step will be easier using two people, one to hold the Hood while the other performs the assembly)
Align the hole in the short hinge over the hole in the rear emboss on the inside of the Hood. Put a 10-24 x 1/2" Screw through the outside of the Hood and then through the short hinge. Attach an Acorn Locknut loosely. Repeat for the other short hinge. Align the hole in the long hinge over the front emboss on the inside of the Hood. Attach the hinge to the Hood with a 10-24 x 1/2" Screw and Acorn Locknut in the same manner as the short hinge. Repeat for the other long hinge. Tighten all the hinge screws but allow each to pivot freely.



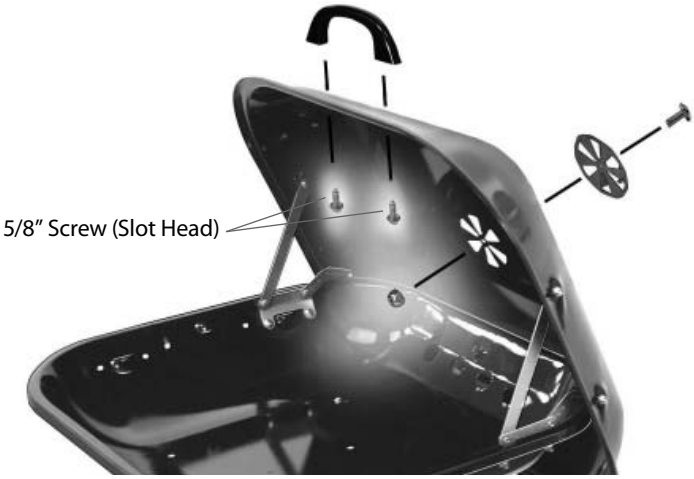
Step 7

HOOD HANDLE AND VENT ASSEMBLY

Insert a 10-16 x 5/8" Screw through the inside of the Hood and into the hole in Hood Handle. Do not tighten completely. Repeat for other end of Handle. Tighten both Screws securely.

Put the Hood Vent over the slots in the Hood so the small tab on the Vent is in the slot with the notch in it. Put a 10-24 x 1/2" Screw through the Vent and Hood and attach an Acorn Locknut. Tighten the Acorn Locknut but allow the Vent to open and close freely.

Note: Make sure the Hood opens and closes freely without sticking anywhere in between.



Step 9

REPLACE THE COOKING GRID

To install the Cooking Grid, place the Cooking Grid onto the grid supports in the Bowl so the grid wires run from front to back as shown. Press down on the Cooking Grid until it snaps under the Grid Lock Features in the sides of the Bowl. To remove the Cooking Grid, pull it straight up until it snaps out of the Bowl.

ADD CHARCOAL AND YOUR GRILL IS NOW READY TO USE AFTER FIRST READING THE SAFETY WARNINGS IN THIS OWNER'S MANUAL.

USING CHARCOAL

To reduce the risk of serious injury or death from explosion or fire:
- Be careful when burning charcoal to avoid getting burned from flame, heat or hot coals.
- Be aware of the wind blown sparks.
- The use of alcohol, prescription or non-prescription drugs could impair the consumer's ability to properly assemble or safely operate this appliance.

SELECTING A LOCATION

To reduce the risk of serious injury or death from explosion or fire:
- Locate your grill an open area away from buildings, dry leaves, or brush, and at least 10 feet away from your house or building.
- Always make sure the grill is on a level, stable surface and not tilted toward the front or back.
- Do not use the grill in a garage, breezeway, carport, porch, high traffic area, on or under any surface that can catch fire.
- Do not use a charcoal grill indoors, on recreational vehicles, or on boats.
- Make sure legs are locked fully open before using grill.

STARTING A FIRE

To reduce the risk of serious injury or death from explosion or fire:
- Make certain you leave the Hood all the way open until the flames have died down.
- Should electrically operated starters be used, be sure they are properly grounded according to local codes. Electrical cords should be placed away from walkways or traffic areas.
- Do not use lighter fluid, an electric fire starter solid, or chimney starters with instant light charcoal. This could cause flame-ups, unpleasant fumes and odors.
- Use barbecue mitts and long handled tongs to spread out the hot charcoal.
- If there is any type of fire that threatens either personal safety or property, call the fire department.

COOKING ON YOUR GRILL

- To reduce risk of burns from the hot air and steam trapped inside, open the Hood carefully when grill roasting.
- Do not grasp the Cooking Grid with your hands while it is hot. Use barbecue mitts for handling.
- If flare-ups occur, close the Vents for at least one minute to stop flare-up. Do not use water.

END OF COOKING SESSION

To reduce the risk of serious injury or death:
- Allow the grill to cool completely before cleaning, transporting or storing.
- Empty and clean the Fire Bowl after each cooking session so excessive grease and ashes do not accumulate. See Cleaning instructions on next page.
- Store your charcoal grill in a cool dry place.
- Do not store charcoal and lighter fluid indoors.
- Store out of the reach of children.
- Do not store additional charcoal and lighter fluid under or near the grill while it is hot.
- To avoid a fire or explosion, do not store charcoal or lighter fluid near a heat source.
- Always cap the lighter fluid when not in use.

To reduce the risk of injury or parts falling out during transport:
- Make sure legs are folded and locked and hood and bowl are latched securely.

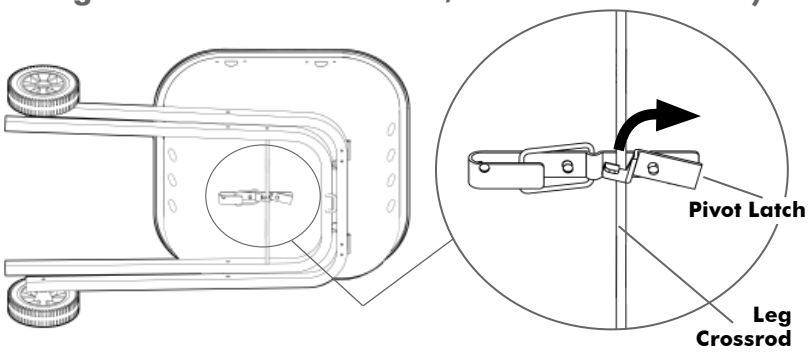
Note: To close grill for storage/transport (After grill is cool and charcoal/ashes are removed):

Lay grill on its side. Place on grass or a soft surface to prevent paint damage. Fold legs flat against bottom of grill. Twist Pivot Latch over the Leg Crossrod to lock the legs to the bowl.

Your grill may now be transported by holding the hood handle and rolling on the wheels.

Your grill may be stored by leaning against a wall or hung on a wall hook by the wire loop at the top of the legs.

DO NOT HANG THE GRILL BY THE BOWL HANDLE.



STARTING A CHARCOAL FIRE IN YOUR ONE FIRE TRAVELER GRILL

STEP 1. Use a high quality hardwood charcoal to make sure you get a good fire. Charcoal briquettes made from maple, oak, birch or elm woods will burn clean with very little smoke and without unpleasant odors.

STEP 2. Open the hood and all the vents.

STEP 3. Remove the Cooking Grid. Line the bottom of the Bowl with heavy duty aluminum foil.

STEP 4. Place about three pounds of charcoal (35-40 briquettes) in the bottom of the grill.

STEP 5. Make a pyramid shaped stack near the front of the Bowl and pour on charcoal lighter fluid following the instructions on the container.

Warning: Do not use lighter fluid if you use an electric fire starter.

STEP 6. Let the lighter fluid soak in for approximately one minute.

STEP 7. Carefully light the charcoal and let it burn for 20 to 30 minutes or until it is covered with a light gray ash. NOTE: For a hot fire in a hurry, use a fan or a bellows to create extra air movement over the charcoal. Be careful not to blow the ashes out of the grill.

STEP 8. Use long-handled tongs to arrange the charcoal in a checkerboard pattern. Leave about one-half inch of space between each piece of charcoal. This will help you to avoid flare-up from the meat drippings and will give you more even heat for grilling.

COOKING ON YOUR ONE FIRE TRAVELER GRILL

1. TILT-AWAY HOOD...Leave the hood open for "Texas Style" open air barbecuing. Close the hood for "Smoker" cooking or when you want to hold in all the heat.

2. ADJUSTABLE DRAFT...Leave the hood vent open for the most heat, close it to lower the heat. It takes a few minutes for the charcoal to react to the vent adjustment.

3. SMOKING...For true smoke flavor, use chips or chunks of wood from nut or fruit trees such as hickory, walnut, cherry or apple. Soak the chips in water overnight (or at least 30 minutes before cooking) so they will not burn so quickly when you put them on the charcoal.

After you get the fire started and charcoal spread out, scatter the soaked chips on top of the hot charcoal using tongs. Spray the Cooking Grid with cooking spray so food does not stick, then snap the Cooking Grid in place. CAUTION: Use long barbecue mitts to snap in the grid. Place the meat on the grid, close the hood, and adjust the vent for the desired heat.

4. FLARE-UPS...Close the vent for at least one minute to stop flare-ups. You do not have to use water.

5. PUTTING OUT THE CHARCOAL...Save your charcoal to use again by closing the hood and vent. The charcoal will go out in a little while and the next time you cook, you will need to add less new charcoal.

CARE OF YOUR ONE FIRE TRAVELER GRILL

For easier cleaning and before each time you cook... line the bottom of the fire bowl with heavy duty or a double layer of aluminum foil. Make sure you leave all the vents uncovered.

Ashes...Remove the ashes as soon as possible after each time you cook but wait until the charcoal has cooled. Pour out the ashes or wrap them in the aluminum foil from the bottom of the Bowl. Never put hot ashes in a garbage container. You can save any leftover charcoal for use next time you cook. Use a garden hose to wash out accumulated grease and ashes. Let the grill dry before closing.

Cooking grid...Use a detergent and hot water solution just as you would for any cooking equipment. A stiff brush may be helpful in removing heavy grease deposits.

Hood and Bowl...Dampen a cloth in hot water and a detergent solution. Then, wipe both the inside and outside of the hood and bowl. **CAUTION:** Be careful around sharp edges of the grill. Wipe all areas dry before storing. Note: Do not use oven cleaner or abrasive cleaner on your grill. This may cause damage to the paint finish.

Storage...After you have cleaned your grill, store it in a clean, dry area. Leave all the vents open so moisture does not collect inside causing rust. If you store your grill outside, close the top vent to keep the rain out. To store your grill, snap in the Cooking Grid, then close the legs. Lean the Grill up against a wall, hang on a hook or store at your convenience.

If rust appears on your grill, clean and buff the affected area with steel wool. Touch up bare metal with a high heat paint specified for barbeque grills. Follow paint manufacturer's instructions for use.

Thank you for purchasing your One Fire Charcoal Grill!

You Just Supported An American Company!

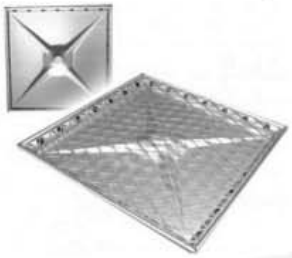
We've been a family owned American manufacturing company since 1959, and have been continuously making BBQ Grills in our East Tennessee factory since 1968. Back in fifty-nine, we were known as Metals Engineering Company and our first MECO grills were sold all across America and Europe. We're still getting letters and emails from folks who use their Swinger grills that have been in their family for more than 20 years. By last count, we've sold more than 20 million quality BBQ grills. Like many American companies who have managed to prosper through the years, we're now a global supplier with global manufacturing operations. But we always put America and Americans first, doing everything we can to grow and nurture our USA-based operations and helping to keep America strong and Americans working. Thank you so much for your support.

Sincerely, The Entire Family of Meco Employees

To validate your warranty, register your grill at www.onefiregrills.com

Replacement parts require proof of purchase. Please save your receipt.

Enhance your new grill with the charcoal fire grate / ash pan and SAVE 10% off your order!



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